

HELENIKA

*Authentic Greek Restaurant that
reflects on the vibrant Greek island
lifestyle with City chic.*

STARTERS

- Hellenika Bread & Signature Olives** 35
Ladenia from Kimolos, Carob Loaf & Greek Olives Selection
(V) (G) – 492 CAL*
- Chicken Citrus Soup** (NEW) 40
Chives & Lemon
(D) – 353 CAL

SALADS & COLD MEZEDES

- Alpha Shrimp Salad** (NEW) 110
Quinoa, Shrimps, Hazelnut, Lemon Gel, Pumpkin Puree & Honey Dressing
– 300 CAL
- Hellenika Garden Salad** 85
Tomatoes, Capsicum, Onions, Capers, Olive Oil, Feta Mousse, & Oregano
(V) (G) – 178 CAL
- Smoked Eggplant** 60
Smoked Warm Eggplant, Red Bell Peppers, Tahini Dressing, Fried Onion & Pine Nuts
(V) (D) (G) – 35 CAL
- Omega Salad** 85
Flax Seeds, Chia, Quinoa, Citrus, Walnuts, King Oyster Mushrooms, Pomegranate & Spinach Leaves
(V) (G) – 154 CAL
- Octopus Xydato** (NEW) 115
Marinated octopus, Taramas mousse Orange Fillet & Ladolemono Dressing
121 CAL

TRADITIONAL DIPS

- Fava from Santorini** 55
Warm Yellow Split Beans, Black Truffles, Caramelized Onions & Capers
(V) – 315 CAL
- Hellenika Dips Tray** (NEW) 75
Mediterranean Hummus, Classic Tzatziki, Spicy Feta Cheese Served with our grilled corn pita bread
(V) (D) – 213 CAL

Authentic Grilled Corn Pita Bread for 12 SAR

HOT MEZEDES

- Feta Tragani** (NEW) 75
Deep Fried Feta, Spicy Tomato Chutney & Kumquat Gel
(G) (D) – 400 CAL
- Grilled Talagani Cheese** 85
Kataifi Candied Lemon Jelly & Pistachio
(D) (G) – 371 CAL
- Pitakia** 45
Selection of Homemade Mini Pies with Spinach & Cheese
(D) (G) – 241 CAL
- Scallops (2pcs)** 85
Chives & Lemon-Bisque Sauce
(G) – 137 CAL
- Shrimp Saganaki** 155
Tomatoes, Feta Cheese & Herbs
(D) – 321 CAL
- Kalamarakia** 65
Fried Squid & Florina Pepper Sauce
(G) – 158 CAL
- Mousaka** 85
Minced Lamb, Eggplant, Zucchini, Graviera Cheese, & Smoked Tomato Syrup
(D) – 130 CAL
- Hellenika Sliders** (NEW) 145
Wagyu Beef, Feta Mousse & Tomato Jam
(D) (G) – 383 CAL
- Kolokithokeftedes** (NEW) 55
Zucchini fritters, Semi-Sundried tomato, Feta, herbs and Yogurt basil Sauce
(V) (D) (G) – 345 CAL

TASTE OF HELLENIKA

The Sea SAR 265 | The Land SAR 245

*Our menu is designed to share for tables of 2, 4 & 6
Prices are set per person
Please ask our team members for more information*

HELLENIKA SIGNATURE DISHES

- Salt-Crusted Sea Bass with Tsiladia** 540
Tomatoes, Kalamata Olives, Raisins, Capers & Herb Olive Oil
(G) – 158 CAL (Ideal for sharing)
- Seafood Orzo** 340
Basil, Tomato & Fennel
(G) - 160 CAL (Ideal for sharing)
- Chicken "Lemonato"** 165
Lemon Marinated Baby Chicken & Truffle Sauce
(G) - 82 CAL (Ideal for sharing)
- Kleftiko** 205
Slow Cooked Lamb Shank, Vegetables & Kefalotyri Cheese
(G) – 272 CAL

All prices are listed in SAR and are inclusive of 15% VAT

(D) Dairy, (G) Gluten, (V) Vegetarian.

MAINS

Red Seabream Fillet <i>Ladolemono Sauce & Herbs</i> 145 CAL	115
Grilled Jumbo Tiger Prawn <i>Tomato-Lemon Glaze & Bottarga</i> 78 CAL	180
Lobster Spaghetti (NEW) <i>Spiny Lobster, Bisque & Lemongrass Foam</i> (G)(D) 128 CAL	255
Chicken Souvla <i>Charcoal Grilled Chicken Skewer & Vegetables</i> 210 CAL	125
Lamb Souvlakia <i>Chargrilled Lamb Skewer, Grilled Corn Pita Bread, Yoghurt Sauce, Spicy Tomato, Pickled Onion & Slaw</i> 296 CAL	145
Bottom Sirloin Steak (NEW) <i>280gr Flap, Truffle-Cheese Potato pure, Gravy with tomato confit</i> (G) – 800 CAL (Ideal for sharing)	240
Hellenika Grill Mezze (NEW) <i>Lamp Loin, Chicken souvla, Flap steak, Traditional dips (Ideal for Sharing)</i> (G) – 450 CAL (Ideal for sharing)	275
Hellenika Seafood Mezze (NEW) <i>Grilled shrimp, kalamaraki, octopus, Deep fried sea bream, Mussels saganaki (Ideal for Sharing)</i> 450 CAL	300
Wagyu Rib-eye MS 9+ <i>Charcoal Grilled, Gravy with Tomato Confit, Basil & Kalamata Olives</i> (G) – 291 CAL (Ideal for sharing)	635

SIDE DISHES

Mushroom Trachanoto (NEW) <i>Creamy Cracked Wheat Pasta, Porcini Mushrooms</i> (D) (G) – 375 CAL (Ideally for 2)	115
Herbed Rice <i>Steamed Jasmine Rice with Herbs</i> (V) – 98 CAL	45
Cypriot Fries <i>Sea Salt, Truffle Cream & Dry Oregano</i> (V) – 298 CAL	45
Grilled Asparagus 27 CAL	45

SEAFOOD MARKET

Our Sea food market is prepared on a daily basis to offer you the freshest experience. Our selection of whole fish are sold by the kilo at market price. All items are subject to availability.

Carabineros 96 CAL	205
Spiny Lobster 349 CAL	460
Seabass 148 CAL	395
Red Snapper 110 CAL	325
Red Seabream 100 CAL	260
Hammour 92 CAL	340
Turbot 97 CAL	520
Oysters ½ Dozen <i>Saffron Mignonette Sauce</i> 114 CAL	160

All items are simply grilled over charcoal & are served with:

*Ladolemono Sauce
Bottarga Seafood Sauce (G)
Parsley, Florina Peppers & Capers Sauce*

OUR PRODUCTS MAY CONTAIN ALLERGENS

Please make us aware about any special dietary requirements or any allergies

**The calculation of calories is based on a serving portion of 100gr or 100ml.*

All prices are listed in SAR and are inclusive of 15% VAT

(D) Dairy, (G) Gluten, (V) Vegetarian.